

# Fact Sheet



## ***Bread Street Kitchen***

### Introduction

Internationally-renowned chef Gordon Ramsay has teamed up with Marina Bay Sands to bring his successful concept from London – Bread Street Kitchen – to Singapore. The double storey restaurant and bar serves British European fare in a lively and bustling space facing the spectacular waterfront of Marina Bay.

Guests can savour British favourites reinvented by the multi-Michelin starred chef, including Signature dishes include *Pork Belly*, *Shepherd's Pie* and *Roasted Veal Carpaccio*, as well as *BSK Burger*, with melted Monterey Jack cheese, spicy sriracha mayo in a brioche bun. Starters are similarly distinctive – headlined by *King Crab Cocktail* with apple and pink peppercorn and *Tamarind Spiced Chicken Wings*, *Salmon Ceviche* with ruby grapefruit.

The “interactive” bar area features a communal table and allows for mixologists to offer a lively drinking experience, perfect for an after-work catch up, serving both classic and innovative cocktails with fresh ingredients and a selection of world wines.

At the basement level of the restaurant, diners can step into a more intimate environment of private dining or peek into the live and dynamic kitchen action over drinks and quick bites.

### The Team

#### **Gordon Ramsay**

Scottish by birth, Gordon Ramsay was brought up in Stratford-upon-Avon, England. With an injury prematurely putting an end to any hopes of a promising career in football, he went back to college to complete a course in hotel management. His dedication and natural talent led him to train with some of the world's leading chefs, such as Albert Roux and Marco Pierre White in London, and Guy Savoy and Joël Robuchon in France.

In 1993 Gordon became chef of Aubergine in London, which within three years, was awarded two Michelin stars. In 1998, at the age of 31, Ramsay set up his first wholly owned and namesake restaurant, Restaurant Gordon Ramsay, which quickly received the most prestigious accolade in the culinary world – three Michelin stars. Today, Restaurant Gordon Ramsay is London's longest-running restaurant to hold this award, and Ramsay is one of only four chefs in the UK to maintain three stars.

Now internationally renowned, multi-Michelin-starred Ramsay has opened a string of successful restaurants across the globe, from Italy to the United States. These include two ventures in Doha, Qatar that opened in 2012; three restaurants in Las Vegas (Gordon Ramsay Steak at Paris, Gordon Ramsay Pub and Grill at Caesars Palace and Gordon Ramsay BurGR at Planet Hollywood), Gordon Ramsay Pub and Grill in Atlantic City and Bread Street Kitchen in Hong Kong. In the UK, in the past eighteen months, the Gordon Ramsay Group has opened Union Street Café, London House, Heddon Street Kitchen and two further maze Grills, one of which is located on the former Aubergine site on Park Walk, Chelsea.

Ramsay received an OBE (Order of the British Empire awarded by Queen Elizabeth II) in 2006 for services to the industry.

Ramsay has also become a star of the small screen both in the UK and internationally, with UK shows such as GORDON BEHIND BARS, ULTIMATE COOKERY COURSE, GORDON'S GREAT ESCAPES and GORDON RAMSAY: SHARK BAIT, as well as four top-rated FOX shows that air worldwide: **HELL'S KITCHEN, MASTERCHEF, MASTERCHEF JR., and HOTEL HELL**. He is also a published author of a number of books, many of which have become bestsellers around the world, most notably his autobiography, *Roasting in Hell's Kitchen*.

Ramsay has a global partnership with WWRD (Waterford, Wedgwood, Royal Doulton), which offers quality home and lifestyle products.

In 2014, Ramsay and his wife, Tana, set up the Gordon Ramsay Foundation to make a meaningful difference to charities that are important to them. He lives with his wife, Tana and four children, along with their bulldog Rumpole and two cats. He divides his time between Los Angeles and South London.

### **Sabrina Stillhart (Executive Chef)**

Beginning her career as a kitchen apprentice in her native Switzerland at 17 years old, Sabrina Stillhart has spent almost a decade within the Gordon Ramsay group, with roles at Boxwood Café, Gordon Ramsay's Plane Food, York & Albany and the iconic Savoy Grill. Sabrina then transitioned to Bread Street Kitchen as part of the opening team and spent three years as senior sous chef. From London to Singapore, Sabrina led the opening team as Executive Chef for the launch of Bread Street Kitchen at Marina Bay Sands. Sabrina manages a team of 25, running the daily operations of the kitchen including team training, overseeing the menu, and ensuring dishes are of the highest quality and of impeccable freshness whilst designing exciting daily specials inspired by local ingredients.

### **John Quetier (General Manager)**

Originally from Paris, John went to London in 1999 to be a part of the opening team at Petrus in St James Street. He then worked at Mirabelle as a head waiter and moved to the Gordon Ramsay Group at Claridge's. In 2005, wanting to explore a different country and style of service, John moved to the other side of the world to Australia to work for the Shannon Bennett at Vue de Monde. Returning to London in late 2006, John joined the opening team of L'Atelier de Joel Robuchon and quickly progressed up the ranks to become restaurant manager in 2007, a position he held for seven years. John returned to the Gordon Ramsay Group in October 2013 joining Maze as restaurant manager followed by his position as General Manager for the opening team of Bread Street Kitchen at Marina Bay Sands in 2015.

## **Fast Facts on *Bread Street Kitchen***

- Bread Street Kitchen is located along the waterfront at the south promenade of The Shoppes at Marina Bay Sands on level 1 (L1-81) and B1.
- The restaurant has a total capacity of 149. There are 106 seats in the dining room and 29 seats in the bar and lounge. The private dining room in B1 seats 14 people.
- Full bar with an emphasis on signature cocktails; 130 wines by the bottle and 25 by the glass.
- Bread Street Kitchen is opened seven days a week for lunch, dinner and bar services.

<b>Lunch</b> Daily 11:30am - 5:30pm	<b>Dinner</b> Sunday - Wednesday 5:30pm - 10pm Thursday - Saturday 5:30pm - 12am	<b>Bar</b> Sunday - Thursday 11:30am - 1am Friday - Saturday 11:30am - 2am
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- For reservations, please call 6688 5665 or email [BreadStreetKitchen.Reservation@MarinaBaySands.com](mailto:BreadStreetKitchen.Reservation@MarinaBaySands.com), or book online at [www.marinabaysands.com/breadstreetkitchen](http://www.marinabaysands.com/breadstreetkitchen)